



# SULA

## NEW YEAR'S EVE

SUNDAY, DECEMBER 31

\$145 / person

### FIRST COURSE

Choice of One

#### Lobster Ravioli

Lobster-Sherry Velouté, Smoked Salmon Roe, Chive

#### Foraged Mushroom & Pumpkin Risotto VEG, GF

Mascarpone, Parmesan, Braised Leeks

### SECOND COURSE

#### Persimmon Salad VEG, GF, V AVAILABLE

Red Oak, Endive, Walnuts, Mt. Vikos Feta, Dried Cranberry, Cider Vinaigrette

### MAIN COURSE

Choice of One

#### Duck Breast GF

Parsnip Purée, Vanilla Poached Cranberry, Pecan Wild  
Rice Dressing, Brussels Sprouts, Citrus Jus

#### Herb Crusted Halibut GF

Fingerling Potatoes, Spinach, Fennel and Charred Tomato Sauce, Dill

#### Eggplant Torta GF, VEG

Baby Spinach, Portobello, Roasted Squash, Charred Tomato,  
Ricotta, Smoked Mozzarella, Bechamel

#### Braised Beef Short Rib GF

Truffle Potato Purée, Braised Chard, Winter Mushrooms, Cippolini Marmalade, Demi

#### Surf & Turf GF

Filet of Beef, Grilled Citrus Shrimp, Potatoes au Gratin,  
French Beans, Baby Carrots, Brandied Beef Jus

### DESSERT

Choice of One

#### Chocolate Torte VEG

Caramel-Chocolate Mousse, Coco Nib Tuile

#### Vanilla Crème Brûlée VEG

Citrus, Prickly Pear Sabayon

DF: Dairy-Free

GF: Gluten-Free

V: Vegan

VEG: Vegetarian

20% gratuity and applicable sales tax will be added to all checks.

Some additional items may be modified to accommodate the options above.

\*The federal dept. of health requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

4% service charge will be applied to all food items on checks for culinary team members